

# STAY SAFE WITH SOCIETY

## MEAT SLICER SAFETY TIPS

A meat slicer can be used to slice meats and cheeses to required thickness and size. This tool has a sharp blade that rotates at high speeds, and it can cause serious injury. Below are some tips for safe operation of a meat slicer:

### Safe Operation Tips:

- First, make sure that you understand how to operate the slicer.
- Wear cut-resistant gloves, which protect your hands from the meat slicer.
- Keep the work area free of clutter. This will make the operation much safer and quicker.
- Focus on the task. Keep your eyes on the tool at all times.
- Never push meat with bare hands. Always use a food pusher or tamper to push the food towards the blade.
- Never reach across the slicer. If you have to reach across the slicer, turn it off and walk around it.
- Lock the blade when not in use. Turn it off, unplug it, and move the blade to “zero” or locked position.
- Clean with caution. Use a cut-resistant glove.
- Never tamper with the Safety switch. This is a vital component of the meat slicer.
- Make sure the operator of the meat slicer is at least 18 years of age.



**NEVER PUSH MEAT  
WITH BARE HANDS.  
ALWAYS USE A **FOOD  
PUSHER OR TAMPER.****

A Small Detail  
That Can Make a  
Big Difference.

Risk Control Services, [riskcontrol@societyinsurance.com](mailto:riskcontrol@societyinsurance.com)

150 Camelot Drive, P.O. Box 1029, Fond du Lac, WI 54936-1029

P. 888.576.2438 | [societyinsurance.com](http://societyinsurance.com)

This information is advisory, and it must not be assumed that it has detected all unsafe acts or conditions. This information is designed to assist you in recognizing potential safe work problems and not to establish compliance with any law, rule or regulation.

© 2013 Society Insurance



Small details. Big difference.™

